

## SIGNATURE COCKTAILS 15

Our Signature Cocktails take a bit longer than Classic Drinks to be crafted. Thank you for your understanding.

### **Kiwi Royal**

Fresh Kiwi Purée, House Made Kiwi liqueur,  
Bisol Prosecco

### **Basil Agave**

Basil, Strawberries, Limes, Club Soda,  
Tequila Ocho

### **Saphire On The Bayou**

Cucumber, Tonic Water,  
Jalapeno Infused Bombay Saphire

### **Bourbon Pool Side**

Mathilde Peach Liqueur, Lillet Blanc, Lemon Mango Foam,  
Jefferson Bourbon

### **Master Mind**

A Spontaneous Cocktail Creation from our Bar Team

## CLASSIC COCKTAILS REVISITED 15

### **Raspberry Pimm's Cup**

Fresh Raspberries, Mint Leaves, Pimm's No. 1,  
Fever Tree Bitter Lemon

### **Ti' & Tea**

Lime, Sugar Cane Syrup, House Tea Blend,  
J.M. Rhum Agricole

### **St-Germain Sazerac**

Lemon Juice, St. Germain Liqueur, Peychaud Bitters  
A. de Fussygnay Cognac

### **Blueberry-Martini**

Fresh Blueberries, House Made Lemonade,  
Heavy Water Vodka

For any other Classic Cocktail, please ask the bartender.

## NON-ALCOHOLIC COCKTAILS 12

Most of our drinks are available without alcohol, please ask the bartender.

Our Bar Food Menu is Served from 11:30am to 12:00am

## APPETIZERS

<b>Potato Wedges</b>	<b>8</b>
Spicy Mayonnaise, Curry, House-Made Ketchup	
<b>Cheese Plate</b>	<b>18</b>
Sweet Wine Pearls, Fruit Compote	
<b>Mini Burgers</b>	<b>14</b>
Caramelized Onions, Lettuce, Tomato	
<b>Local Salame Trio</b>	<b>14</b>
Cornichons, Grain Mustard	
<b>Salmon Tartare</b>	<b>15</b>
Pink Graprefruit, Avocado, Crème Fraiche	
<b>Serrano &amp; Burrata</b>	<b>22</b>
Olive Oil, Micro Arugula	
<b>Soup du Jour</b>	<b>9</b>
Chef's Daily Preparation	
<b>Chilled Asparagus Soup</b>	<b>11</b>
Lemon Pepper Crème Fraiche	
<b>Chef's Ravioli</b>	<b>12</b>
Chef's Daily Preparation	
Entrée Size	<b>23</b>

## SANDWICHES & SALADS

All sandwiches are served with a side of salad or fries

<b>Country Panini</b>	<b>17</b>
Fresh Mozzarella, Serrano, Arugula, Pepperoncini Marmalade	
<b>Grilled Chicken Sandwich</b>	<b>17</b>
Avocado, Bacon, Mozzarella	
<b>Salmon and Vegetable Club Sandwich</b>	<b>16</b>
Basil Aioli, Toasted Brioche	
<b>Soup &amp; Sandwich</b>	<b>18</b>
Your Choice of a Soup and 1/2 Sandwich	
<b>Classic Caesar Salad</b>	<b>14</b>
Crisp Romaine, Anchovies, Soft Boiled Egg, Shaved Parmesan	
<b>Niçoise Salad</b>	<b>24</b>
Tuna Confit, Quail Egg, Traditional Garnishes	
<b>Cobb Salad</b>	<b>20</b>
Choice of Maryland Crab or Grilled Chicken, Crisp Salad Hearts, Quail Egg, Blue Cheese, Choice of Golden Balsamic or Creamy Blue Cheese Dressing	

## FROM THE GRILL

1/2 Roasted Chicken	20
8 oz. Berkshire Pork Chop	24
12 oz. Prime NY Strip	34
6 oz. Prime Filet	38
Grilled Salmon Filet	23
Grilled Tuna Loin	26
<b>Ground Dry-Aged Sirloin Burger</b>	<b>23</b>
House-Made Ketchup, Smoked Bacon, Choice of Cheese Choice of Salad or Fries	
Add Foie Gras	10

## SIDES

Macaroni and Cheese	8
French Fries	8
Add Parmesan	2
Mashed Potatoes	8
Sautéed Spinach	8
Grilled Asparagus	8
Seasonal Mushrooms	8

**DESSERTS** 10

**Chocolate Creme Brûlée**

Dried Cherries, Almond Biscotti and Pistachio Ice Cream

**Blueberry Cobbler**

Tahitian Vanilla Ice Cream

**House-Made Banana Split**

**Traditional Baked Cheesecake**

Local Strawberries, Chantilly Cream

**Hot Fudge Sundae**

**Bowl of Local Strawberries**

Vanilla Ice Cream

**Assortments of Sorbets or Ice Creams**

## WINES BY THE GLASS

We offer a selection of over two hundred half bottles and over 1,100 different wine labels. Please ask your bartender for the full wine list.

### APERITIFS

Mantensei, “Star Filled Night,” Junmai Ginjo, Sake, Japan MV	10
Lillet Blanc, Bordeaux, France, MV	10
Hans Reisetbauer, Cider, Trocken, «Cuvée Apfel,» Austria MV	8

### SPARKLING AND CHAMPAGNE

Bisol, Prosecco, “La Crede,” Veneto, Italy 2009	13
Gaston Chicquet, “Blanc de Blancs,” Aÿ, Grand Cru, Champagne, France MV	20
Fleury, “Rosé De Saignée,” Champagne MV	19
Krug, “Grande Cuvée,” Reims MV	35

### WHITE

Peter Jakob Kühn, Riesling, Rheingau, Germany 2009	13
Terra Do Lobo, Godello, Monterrei, Spain 2009	10
Town Crier, Sauvignon Blanc, Central Coast, California, USA 2010	14
Bichot, Chardonnay, Pouilly Fuissé, Burgundy, France 2009	16
Kistler, Chardonnay, “Les Noisetiers,” Sonoma Coast, California, USA 2009	24
Wienninger, Gruner Veltliner, “Herrenhotlz,” Vienna, Austria 2009	15

## **ROSÉ**

Château Penin, Rosé, Cabernet Sauvignon-Merlot, 13  
Bordeaux, France 2010

## **RED**

O.P.P., Pinot Noir, Willamette Valley, Oregon 2009 16  
Compañía Vinícola del Norte de España, Tempranillo, “Viña Real,” 14  
Crianza, Rioja, Spain 2007  
Bruno Giacosa, Barbera d’Alba, Piedmont, Italy 2008 16  
Leviathan, Cabernet Sauvignon-Merlot, Napa Valley, California 2008 20  
Beviam, Malbec, Mendoza, Argentina 2008 14

## **SWEET WINES BY THE GLASS**

### **SPARKLING**

Elio Perrone, Moscato d’Asti, “Sourgal,” Piedmont, Italy 2010 9

### **LATE HARVEST, ICE WINE, BOTRYTIS WHITE**

Champalou, Chenin Blanc, “Fondraux,” 10  
Vouvray, Loire Valley, France 2009  
Klein Constantia, Muscat-Steen, Constantia, South Africa 2005 16  
Château d’Yquem, Premier Cru Classé Supérieur, Sauternes, 75  
Bordeaux, France 1991

## VIN DOUX NATUREL AND VIN DE LIQUEUR

### Spain

Toro Albala, Pedro Ximenez, Montilla Moriles 1982 12

### Portugal

Dow's, "Tawny," Porto 20 Year 20

### Madeira

Borges, Sercial 1810 175  
D'Oliveira, Verdelho 1912 60  
Borges, Bual 1780 240  
D'Oliveira, Bual 1922 45  
Leacock, Bual 1966 30  
D'Oliveira, Bual 1958 41  
D'Oliveira, Malvasia 1900 95  
Barbeito, Malvasia 2000 16  
D'Oliveira, Moscatel 1875 81  
Blandy's, Malmsey 1880 85  
Blandy's, Malmsey 1994 17

### DIGESTIFS

Damilano, Barolo Chinato, Piemonte, Italy MV 15

### NON-ALCOHOLIC WINE BY THE GLASS

Raumland, Sparkling Grape Juice, Germany MV 11

## HALF BOTTLES

### CHAMPAGNE

Billecart-Salmon, Brut, "Nicolas-François," Mareuil-sur-Aÿ, Champagne 1996	210
Chartogne Taillet, "Cuvée St. Anne," Merfy, Champagne MV	62
Krug, "Grande Cuvée," Reims, Champagne MV	142
Laurent Perrier, Brut, Tours-Sur-Marne, Champagne MV	57
Gosset, "Grand Rosé," Aÿ, Champagne MV	92

### WHITE

Martinelli, Chardonnay, "Martinelli Road," Sonoma, California, USA 2006	67
Rendarrio, Chardonnay, Santa Lucia Highlands, California, USA 2008	33
Jermann, Pinot Grigio, Friuli-Venezia-Giulia, Italy 2009	38
Lucien Crochet, Sauvignon Blanc, Sancerre, "Croix de Roy," France 2008	38

**RED**

Au Bon Climat, Pinot Noir, “La Bauge Au Dessus,” Santa Maria, California, USA 2007	48
Plumpjack, Cabernet Sauvignon, Napa Valley, California, USA 2007	135
D’Arenberg, Shiraz, “Dead Arm,” McClaren Vale, Australia 2006	70
Qupe, Syrah, Santa Ynez, California, USA 2007	35
Tenuta San Guido, “Sassicaia,” Bolgheri, Tuscany, Italy 1997	485
Domaine Dujac, Grand Cru, Bonnes Mares, France 1995	492
Mongeard-Mugneret, Vosne-Romanée, France 2007	73
Château Haut-Brion, Grand Cru Classé, 1st Growth, Bordeaux, France 2000	965

**SWEET**

Donhoff, Riesling, Auslese, “Oberhauser Brucke,” Nahe, Germany 2007	140
Peller, Riesling, “Ice Wine,” Niagara Peninsula, Canada 2006	162
Château d’Yquem, Grand Cru Classé Supérieur, Sauternes, France 1991	402
Chambers, Muscadelle, Victoria, Australia NV	34
Maculan, Torcolato, Veneto, Italy 2005	78
Marenco, Braquetto d’Aqui, Piedmont, Italy 2007	39

## BEER

Miller Lite, Milwaukee, WI, USA	7
Magic Hat #9, South Burlington, VT, USA	9
Flying Dog Amber Lager, Frederick, MD, USA	9
Dogfish Head 60min. IPA, Milton, DE, USA	9
Commodore Perry IPA, Cleveland, OH, USA	9
Lagunitas Censored, Petaluma, CA, USA	9
Heavy Seas Seasonal Selection, Baltimore, MD, USA	9
Corona, Mexico City, Mexico	9
Amstel Light, Amsterdam, Holland	7
Heineken, Amsterdam, Holland	7
La Chouffe Golden Ale, Achouffe, Belgium	16
Samuel Smith Oatmeal Stout, Tadcaster, England	12
Paulaner, Munich, Germany	9
St. Pauli Girl N/A, Bremen, Germany	7

## SPECIALTY SPIRITS

### VODKA

Heavy Water (grain), Sweden (Recommended House Vodka)	13
Chopin (potato), Poland	15
Ciroc (grape), France	14
Hangar One (grain), USA	14
Bison Grass (grain), Poland	12
Stolichnaya Elit (grain), Russia	22
Kauffman Vintage 2005 (wheat), Russia	45
Crystal Head Vodka (grain), Canada	19
Camitz Sparkling - Bottle Only (grain), Sweden Served with Seasonal Fruit Selection	145

Additional selections available.  
Please ask the bartender.

### GIN

Blue Coat American Gin	12
Tanqueray n.10	14
Hendricks	14
Saffron Gin	15
Plymouth	11
Sloe Gin	11

## **RUM**

Every Rum is Served with a Pairing of Chocolate.

Bacardi 8 Years, Puerto Rico	14
Brugal, Dominican Republic	14
Zacapa 25 Year Reserve, Guatemala	20
Rum Oronoco, Brazil	20
Mount Gay Special Reserve	20
Additional selections available. Please ask the bartender.	

## **BRANDY**

Cardenal Mendoza, Jerez Andalucia	15
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## **COGNAC AND CALVADOS**

Rémy Martin XO	45
Rémy Martin Louis XIII	250
A. de Fussygnny XO	38
Hennessy Richard	350
Hennessy Paradise	100
Daron Calvados XO	25

### **ARMAGNAC**

Labiette Castille, Grande Reserve XO	22
Armagnac “Chateau du Busca“ 1946	55
Armagnac Castarède 1948	95
Armagnac Castarède 1924	240
Armagnac Castarède 1939	190
Armagnac Castarède 1931	200
Armagnac Castarède 1934	195
Armagnac Castarède 1940	190
Armagnac Castarède 1941	185
Armagnac Castarède 1942	150
Armagnac Castarède 1943	145
Armagnac Castarède 1944	140

### **BOURBON WHISKEY**

Jefferson Bourbon	14
(Recommended House Bourbon)	
Basil Hayden	17
Blantons Single Barrel	17
Woodford Reserve	16
Bookers	17
Black Maple Hill's	40

Additional selections available.  
Please inquire with the bartender.

### **SCOTCH WHISKY**

Johnny Walker Blue Label	50
Johnny Walker “King George“	110

### **SINGLE MALT SCOTCH WHISKY**

Alchemist Highland Park Scotch 15 Year, Highland	22
Glenmorangie Signet, Highland	60
Macallan 18 Years, Highland	35
Macallan 30 Years, Highland	125
Highland Park 15 Years, Highland	30
Alchemist Caol Ila 12 Years, Islay	22
Caol Ila 12 Years, Islay	21
Bowmore 25 Years, Islay	50
Lagavulin 16 Years, Islay	21
Murray McDavid Caol Ila 1993, Islay	29
Glenrothes Selected Reserve, Speyside	16
Belvenie “Double Wood“ 12 Years, Speyside	21
Glenlivet “French Oak Reserve“ 15 Years, Speyside	16

### **JAPANESE SINGLE MALT WHISKY**

Yamazaki 12 Year (Japan)	15
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### **IRISH WHISKEY**

Knappogue Castle 12 Years	16
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### **AMERICAN RYE WHISKEY**

High West “Rocky Mountain Rye 16 Years “	24
High West “Rendezvous Rye“	17
Rye Vintage	17

## **TEQUILA**

1800 Añejo	11
Milagro Silver	12
Milagro Silver Single Barrel	18
Milagro Añejo	12
Patron Reposado	16
Grand Platinum	45
Patron Gran Burdeos	85
Tequila Ocho, 2009 - Reposado, “Estate Las Pomez”	18
Tequila Ocho, 2009 - Plata, “Estate Las Pomez”	16

## **LIQUEUR**

Chartreuse Jaune	12
Grand Marnier “100 year”	28
Luxardo Sambuca	12
Luxardo Limoncello	11

## **GRAPPA**

Grappa Moscato, Jacopo Poli, Italy	25
Grappa «Barrique», Jacopo Poli, Italy	35
Bric del Gaian, Berta, 1995, Italy	25
Roccanivo, Berta, 1995, Italy	25
Marolo, Camomille, Italy	25

## **COFFEES 6**

All coffees are available with or without caffeine.

**Coffee**

**Espresso**

**“Doppio” - Double Espresso**

**Cappucino**

**Latte Macchiato**

**French Press**

Other specialty coffees are available.

Please inquire with the bartender.

## **CUSTOM BLEND TEAS 8**

**Black Currant Tea**

Blackberry leaves infused with rich China black tea

**Flora Herbal Tea**

Blend of hibiscus cinnamon and licorice

## **TRADITIONAL TEAS 6**

**China Gunpowder Green Tea**

**Earl Grey**

**Decaf Green Tea**

**English Breakfast**

**Decaf English Breakfast**

## **FRESH JUICES 6**

Please ask your bartender for suggestions and seasonal selections.

## **SODAS 5**

**Coca-Cola / Diet Coca-Cola**

**Sprite**

**Ginger Ale**

**Lemonade**

**Evian 500ml**

**Perrier 330ml**

## **CIGARS**

### **MILD**

Macanudo Miniature 3

### **MILD TO MEDIUM**

Romeo y Julieta 21

Ashton 23

Davidoff 40

### **MEDIUM**

Java by Rocky Patel 20

Rocky Patel Vintage 20

Padilla, Miami Edition 26

Padron 15

### **MEDIUM TO FULL BODIED**

Padron Anniversario 1964 40

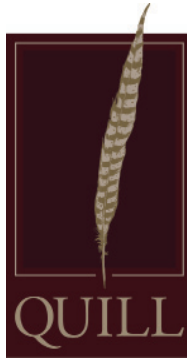
Perdomo Reserve 10th Anniversary 25

Arturo Fuente 18

### **FULL BODIED**

Perdomo Habano 14

Additional selections available.  
Please inquire with the bartender.



## SUMMER COCKTAIL PAIRING 17

### **Amaro Dulce**

Luxardo Fernet Amaro, House Made Vanilla Syrup  
G'Vine Floraison Gin

### **Served with**

Pickled Herring and Candy Striped Beets



















